

Nederburg Chardonnay Viognier 2006

2007 International Wine Challenge â€” Commended

Colour: Pale yellow with green tinges.

Bouquet and palate: The crisp, lemony notes and creamy flavours of the Viognier are beautifully balanced by the citrus character of the Chardonnay. Resulting in a full-bodied, mouth-filling wine.

Enjoy with seafood, poultry or salads.

variety : Chardonnay | 90% Chardonnay, 10% Viognier

winery : Nederburg Wines

winemaker : Tariro Masayiti

wine of origin : Coastal

analysis : alc : 13.00 % vol rs : 4.00 g/l pH : 3.45 ta : 6.10 g/l

type : White wooded

pack : Bottle **closure :** Cork

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in the vineyard : The Viognier grapes, ranging in age from 5 to 6 years, were sourced from west and south-west facing trellised vineyards in Darling, Philadelphia and Durbanville, some grown in dark, alluvial soils and others in decomposed granite.

The Chardonnay grapes, ranging in age from 10 to 21 years, were sourced from vineyards in Stellenbosch, grown either in yellow-brown Clovelly soils with a high gravel content and excellent drainage or deep, red Hutton soils that keep the roots cooled during the hot summer months.

about the harvest: The Chardonnay grapes were harvested by hand at between 21.5Â° to 22.5Â° Balling from mid-February to early March. The Viognier were harvested by hand between 23Â° to 24Â° Balling during mid-February.

in the cellar : There was no skin contact in the vinification of either varietal. Both varietals were wood-fermented and spent a period of 4 montgs in wood before bottling.



Nederburg Wines

Paarl

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